BRITISH PULLMAN

Certain dishes contain one or more of the 14 Allergens
as designated by the EU.

The 'designated Allergens' are Celery, Cereals
containing gluten, Crustaceans, Eggs, Fish,
Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts,
Sesame Seed, Soya and Sulphur Dioxide.

If you are affected by any of the above, then please
notify our staff or ask for further information.

Gratuities at your discretion

BRUNCH MENU

Seasonal Bellini
In honour of our sister hotel, the legendary Cipriani, we are delighted to begin our brunch service with ice-cold prosecco and our seasonal pressed fruit puree

Pastries
A duo of English pastries, freshly baked in our onboard ovens

Battersea Brunch Bowl
Homemade granola,
whipped yoghurt, with fresh berries
& tangerine syrup

Wild Flower Honey Glazed Wiltshire Roast Ham
toasted croissant,
poached egg and
Hollandaise sauce

Or

Wild Mushroom on Toasted Brioche
Charred garden herb crème fraiche

Tea & Coffee
Coffee by HR Higgins
Tea selection by Rare Tea Company

"The British Pullman is proud to hold a three-star rating in the Sustainable Restaurant Association's Food Made Good Standard."

FESTIVE DINNER MENU

Roasted Parsnip Soup
Brown butter parsnip crisps

Ballantine of Norfolk Bronze Turkey
With a wild mushroom stuffing,
& roast turkey gravy

Or

Dry Aged Beef Fillet
Wagyu beef fat crumb stuffing,
& beef gravy

Accompanied With
Roasties, spiced braised red cabbage,
glazed carrots, sprouts, maple cured pigs in blankets.
cranberry & port gel, bread sauce, mustard emulsion

Christmas Pudding Parfait
Mulled wine gel, candied orange
& brandy butter shortbread

Festive Great British Cheese Board
Quince paste, fig chutney, grapes,
balsamic onions, sourdough and crackers

Petit Fours
Coffee by HR Higgins
Tea selection by Rare Tea Company